

2019

THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonaise and came to an end on the 21 September in the Côte de Nuits.



APELLATION DESCRIPTION

The village of Pommard neighbours Beaune and is one of the most reputed winemaking villages in the Côte de Beaune. The vineyards are steeped in history and have long enjoyed a reputation for outstanding quality.

Exposition : North-East
Soil : Clay-limestone
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 18 a 62 ca (0,46 Acres)
Years the vines were planted : 1964, 1986



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 12 months in French oak barrels (20-30% new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature. The wines spend 2 months in vats at the end of the ageing process.



TASTING

This wine reveals an attractive deep ruby red hue. The nose exudes aromas of black fruit and spice combined with oaky notes and a touch of spice. The attack offers a powerful structure with direct tannins underpinned by delicate oaky notes. This wine's excellent structure and aromatic persistency give it good potential for bottle age.

Serve with : Marinaded red meats, game, braised ham, rabbit terrine

Serve at : 14°C to 16°C

